

33 Cotswold sheep are said to be in greater demand in England now than ever before. At a late sale, 55 averaged \$150 in gold.

34 A Western editor relates a story of a man who bought a lot of hogs in Illinois and drove them slowly to Chicago. He was compelled to sell at a loss of \$100. Returning home he was asked by his neighbors what were the profits of the operation. "Well," said he, "I reckon I didn't make much money out of the trip, but I had the company of the hogs down."

VALUABLE IMPORTED STOCK.—The Montreal *News* says:—The celebrated stock-beast which Mr. Cochrane daily expects from England, for which he has paid \$1,000, is a heifer, we believe, of not more than two years old. This looks an enormous price, but the seller, far from abating his price, positively refused to sell the heifer unless he was furnished with proof that she would be taken out of the country and never brought back. It was only by binding himself down to fulfil these conditions that Mr. Cochrane was allowed to become the owner of the animal. He paid on a previous occasion \$3,000 for a heifer which he bought in the United States, and the value of the stock on his Compton farm, when the English heifer arrives, cannot fall short of from seventy to eighty thousand dollars."

The Dairy.

Milking Cows before Calving.

I have practised taking it away for four years, in every case but one, which was a heifer that calved unexpectedly in the pasture. Her bag became considerably inflamed, but none of the others became so. A heifer coming four years old, dropped her second calf last night March 20. Four days before the 16th I took three quarts; on the 17th three quarts; the 18th, six quarts; 19th, twelve quarts; 20th, ten quarts, and the milk all right for use now. She had been milked thirteen months, and had been dry thirty-five days previously. She has a very fine and large half Ayrshire calf. In my observation, milk rarely comes into the udder much more than thirty-six hours before calving, but when it does, I think it is better to be taken out, and by so doing have not known any injurious effects to follow.—*LACTIS*, in *N. E. Farmer*.

Rennet.

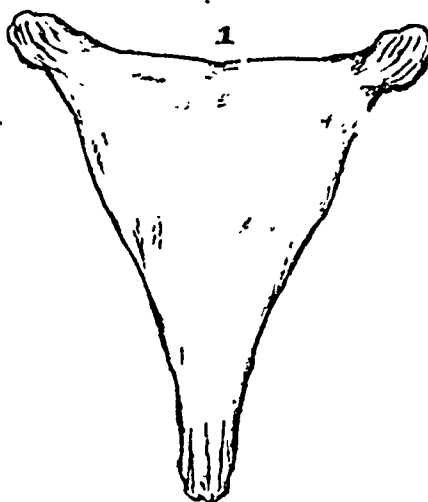
To the Editor of THE CANADA FARMER.

SIR,—I have been much surprised at the wilful ignorance of many who are engaged in the cheese factory business in Canada. As an example of not uncommon mistake amongst them, I may mention that most important article in cheese-making—one indeed that cannot be dispensed with or supplanted by any substitute yet found—namely, the inner coating or membrane of the fourth or true digesting stomach of the sucking calf, and commonly called rennet. It will be plain to any one who will reflect on the subject, that the best article to digest (it is at all events the first stage in digestion) a given quantity of milk is that which is taken from the animal whose natural food is the milk of the cow. The best Rennets (or as they are called in some parts of Britain, *Vells*) are those taken from calves that have not eaten any other food than that obtained from the mother. Such Rennets should not be objected to on account of the small size; for the quality of them is far beyond those taken from animals that are fed on herbaceous food. I do not wish it to be inferred that the large Rennets should not be used, but that to use some of the small with them will be beneficial, and counteract the strong tone of the coarse ones.

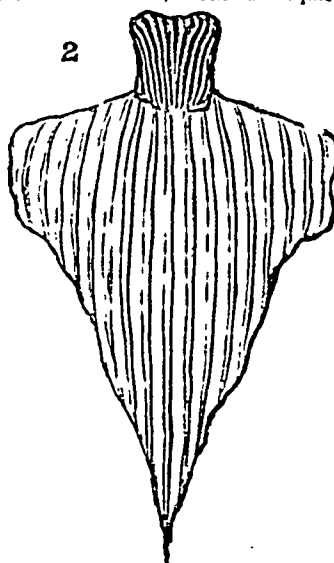
Many persons have been deceived by buying sheep's maws. There is no excuse for such a mistake, as the difference between them and those of calves is very apparent. It is very important for the interests of the cheese business in Canada that in this matter, as well as in regard to cleanliness, and other necessary conditions of success, the manufacture should be carried on only by those who are thoroughly acquainted with all the details, and who will conduct the business with intelligence care, and the strictest integrity. It is not likely to gain anything in the

hands of the inexperienced speculators who take up the business one season and discard it the next.

Any person can discriminate the different kinds of Rennets by a simple inspection. Let him take a calf's stomach, say one week old, that has had only the mother's milk, and when the stomach is empty—a lamb's—say four months old—and a sheep's of two years old—cut open all three, including the manyfold, wash the lamb's and sheep's clean, leave the mucus



on the calf's, a glance will show the difference in colour, shape, &c., the manyfold of the sheep and lamb will be of a palish leaden hue, and the other of a greenish yellow, and the membrane of the calf's maw will be flesh coloured, and uniform throughout, whereas the valves or folds in the lamb's and sheep's maw will be numerous and wide. The manyfold on these is also larger, and the valves deeper and serrated on the edges. That of the lamb of four months will be larger than the ordinary one from calves of one week, from the fact that a larger quantity of herbaceous food is required in the former case. I have prepared one of each, and will leave them with you for the convenience of those who wish to see for themselves, and who may not have the means near at hand for taking the proper observation. There have been hundreds of sheep's and lambs' maws sold in Toronto to unsuspecting parties; few butchers in the city kill at a time so many as a score, yet they have these so-called Rennets to sell by hundreds. Surely that ignorance is wilful, when the requisite know-



ledge is so easily acquired, but persons will not give themselves the trouble to make themselves acquainted with the plainest and simplest facts.

MARTIN COLLETT, Toronto.

NOTE BY ED. C. F.—The annexed illustrations, copied from the specimens left at this office by Mr. Collett, show the difference between the two maws, fig 1 representing that of the calf, and fig 2 that of the lamb, cut open and spread out.

Spots on Cheese.

To the Editor of THE CANADA FARMER:

SIR.—For a time, now, since the water in the well at our factory has been low, our cheese has on its surface dark spots, after standing on the racks from nine days to two weeks. These spots can be easily scraped off. Through the cheese there appear to be dark veins also; and it appears to be a little strong. The water referred to is what is generally termed sulphur water, it having a nauseous taste, and there collecting on the inside of the pump, a dark, slimy sediment, which feels quite gritty to the touch.

Now, what we wish to know is, can that appearance in the cheese arise from only soaking the Rennets, and washing the cloths and vats with such water? We use English Rennets.

J. —

NOTE BY ED. C. F.—We think it not unlikely that the mould, or fungus growth (for such most likely it is), referred to by our correspondent, may be caused by the impurity of the water.

THE LAST MILK FROM THE UDDER.—D. Anderson says he has found by practical analysis in one instance that the last cup of milk drawn from the cow's udder contained sixteen times as much cream as the first one. This separation of cream from milk takes place in part in the udder of the cow, particularly if the cow is suffered to stand at rest for some time previous to milking. If there are people who doubt that there is a difference in richness of milk first drawn from cows and that of the last drawn, their doubts will be speedily removed by milking half a dozen cows and setting the first half drawn from each cow separate from the last half. *Utica Weekly Herald*.

Entomology.

Entomological Queries.

To the Editor of THE CANADA FARMER.

DEAR SIR, A few days ago, on looking at my young apple trees, I noticed at the extreme ends of the young wood, (1) a great quantity of small green lice, and a number of ants moving about after them. Curiosity led me to make a closer inspection, and on applying the microscope, I found the ants had an object in view in attending to those gentry. They would brush the lice with their horns and the lice would then eject a small quantity of fluid matter, in appearance like the gum which you will generally find on the tops of cones on balsam trees. I find that after a time those lice get transformed into a small black fly. As my trees are badly affected, I would like to hear from you (through the CANADA FARMER) if the insects are injurious to the trees, and also the best remedy for the evil. (2) I also enclose three caterpillars of which I have found a number this season. I find them very destructive to the young branches, completely eating off all the buds and foliage. I suppose the only remedy for these pests is to search for them and destroy them.

(3) I also enclose a few cocoons on a leaf, the first of the kind I have seen. I found three leaves covered with them on the same tree, and the leaves partly eaten, as the enclosed. (4) On another leaf you will find a number of cocoons or cells very small, and of a brown colour, grouped together in a small circle. By applying the microscope, they have the appearance of a shoe. I would like to have their history and habits. (5) You will also find a nest of insect eggs which are too often found in orchards. I would like to be informed what kind of an insect it is that deposits the eggs, so that it can be destroyed, as the caterpillars or worms the eggs produce are very destructive to the trees.

W. M. H.

NOTE BY ED. C. F.—(1) We gave an account of the very singular habit that ants have of milking the aphides, as described above by our correspondent, in